

wild, attains a size and shape comparable to that of our best cultivated varieties, and to my mind has a better flavor than any of them. It may be found in abundance in the subtropical zone at an elevation of 6,000 to 8,000 feet; or, to be more definite, at a posada (dwelling house) about one hour below El Pin-yon, toward Fusagasuga, known as El Roble. The rainfall is high here, for the entire Temperate Zone is included in the area of condensation. We worked at this locality during the first part of April, when the blackberry crop had not reached full maturity. I should say that, provided similar conditions prevail in other years, April 15 would be about the proper time to find the plants in fruit." (F. M. Chapman.)

*Soja max* (Fabaceae), 45289. Soy bean. From China. Collected by Mr. Frank N. Meyer, Agricultural Explorer for this Department. "(No. 2421a. Changsha, Hunan, China. May 12, 1917.) A peculiar variety of soy bean, of dull brown color, said to ripen very late. Locally much eaten when roasted, with salt sprinkled over, like salted peanuts. Very nourishing and appetizing. Well worth introducing to the American public as a new wholesome and nourishing sweetmeat. Chinese name Ch'a hua tou (Za hua doh), meaning 'Tea flower bean'." (Meyer.)

*Vaccinium reticulatum* (Vacciniaceae), 45245. From Honolulu, Hawaii. Presented by Mr. Joseph F. Rock, Botanist, College of Hawaii. "Seeds of *Vaccinium reticulatum*, a species which grows up to an altitude of 10,000 feet on the big islands (Maui and Hawaii). It is the well-known Ohelo of the natives and is eaten and used similarly to your eastern *Vaccinium*." (Rock.) A low erect shrub, 1 to 2 feet high, the stiff crowded branches angular and densely foliose; leaves coriaceous; flowers solitary; berry globose, 1/3 to 1/2 inch in diameter, pale rose or yellow, covered with a waxy bloom. Found in the high mountains of Hawaii and Eastern Maui from about 4,000 up to 8,000 feet, where it grows gregariously, often covering large tracts of open ground. The shining fleshy berry, the Ohelo, is the principal food of the wild mountain goose. Although astringent it is not unpleasant to the taste, and makes a good preserve. (Adapted from Hildebrand, Flora of the Hawaiian Islands, p. 271.)